

THE FUMOIR

LATE NIGHT MENU

FROM 10:00PM

Claridge's makes every effort to comply with the dietary requirements of our guests.

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.

A discretionary 12.5% service charge will be added to your final account.

SEAFOOD

Caviar with buckwheat blinis	30g
Beluga	£220
Oscietra	£100
Severn and Wye smoked salmon with crème fraîche, pickled mustard seeds and soda bread	£28

SOUPS

Chicken elixir with orzo, root vegetables	£15
Roast tomato soup, olive and parmesan palmiers	£15

SALAD

Claridge's Caesar salad with anchovies, crisp pancetta and parmesan croutons	£26
Can be served with the following: grilled chicken breast or prawns	£6

SANDWICHES

Aberdeen Angus beef burger Swiss cheese, tomato and hand cut chips	£30
Claridge's club with egg, tomato, lettuce, mayonnaise, grilled chicken and bacon on toasted pain de mie	£25

PASTA / PIZZA

Spaghetti pomodoro with basil	£26
Margherita San Marzano tomatoes, mozzarella, basil	£20

SIDE DISHES

green salad with avocado	£8
French beans broccoli with toasted almonds	£8
mashed potatoes hand-cut chips or French fries	£8
truffle French fries	£12

DESSERTS

Warm apple crumble Bourbon vanilla anglaise	£16
Crème brûlée lemon madeleines	£16
Selection of Claridge's Patisseries (3 pieces)	£16
Ice cream and sorbets: strawberry, vanilla, chocolate raspberry, mango, lemon	£16
Selection of farmhouse cheeses British cheeses, fig, grapes, artisanal bread	£22